



Snappers on Granby Norfolk, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Snappers

"Casual Seafood Restaurant"

Green Statement: "We renovated and felt that we could improve during the process."

CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **Snappers** can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, plastic, office paper, toner cartridges
- Track overall waste bills
- Use bulk soap dispensers in restrooms
- Use high-efficiency hand-dryers
- Use dishware and glassware to minimize the use of disposables
- Use disposable containers made from bio-based materials, recycled materials, and/or compostable materials
- Use non-bleached napkins and coffee filters
- Use water pitchers and filtered water to minimize the use of single-use bottles
- Have an effective food inventory control system that minimizes wastes
- Purchase locally-grown produce and other foods whenever possible
- Purchase recycled content paper towels and toilet paper
- Use a screen-based ordering systems
- Use electronic correspondence and billing
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use integrated pest management (IPM)

☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers that are recyclable

☑ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Store grease to be picked up by a rendering company
- Periodically pump grease traps
- Filter grease to prolong usefulness

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Have low flow toilets
- Discourage water-based cleanup (sweeping first)

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Have had an energy audit to identify efficiency opportunities
- Use compact fluorescent light bulbs in all rooms and in canned lighting
- Use LED Exit Signs
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Have individual thermostats for each room/area
- Have installed additional insulation

For more information on **Snappers**, see www.snappersongranby.com or contact Baxter Simmons, Jr. at sterlingsinfo@aol.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

